

CU CHLOROPHYLLIN AS
Code: NC1412AS

Description Complexes of Copper Chlorophyllins dissolved into an aqueous solution and rendered acid stable through the emulsification of mono and di glycerides.

Appearance Dark Green viscous liquid

Suitable for: Vegetarian Vegan Kosher Halal

GM Free Non-irradiated

Uses Food colour compliant to regulation 2012/231

Usage rate As required according to local legislation

Product identification E141 (ii) Cu Chlorophyllin

Ingredients Monopropylene Glycol, Polysorbate 80 , Potassium Hydroxide

Major Allergens

Celery and its derivatives	Absent
Crustaceans and their derivatives	Absent
Egg and its derivatives	Absent
Fish and their derivatives	Absent
Gluten	Absent
Lupins and their derivatives	Absent
Milk and its derivatives	Absent
Molluscs and their derivatives	Absent
Mustard and its derivatives	Absent
Nuts, their oils and other derivatives	Absent
Peanuts, their oils and other derivatives	Absent
Sesame seeds, their oils and other derivatives	Absent
Soya and its derivatives	Absent
Sulphur dioxide	Absent
(and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO ₂)	

Chemical

pH	10.5 - 11.5	Verification using pH meter	
Available Water	0.791 g/100g	max	
Lead	2 ppm	max	
Arsenic	3 ppm	max	
Mercury	1 ppm	max	
Cadmium	1 ppm	max	

Notes Maximum Copper Levels: Copper ions Max 40ppm.
 Total Copper: Max 0.8%

Version no 12	Date 18/05/2020	Review Date 18/05/2023	Approved by D Tomei
---------------	-----------------	------------------------	---------------------

Residual Solvents: 4 - 5 ppm

Nutrition

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
1363	324	18.2 g/100g	0.0 g/100g	1.1 g/100g	500.4 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsat.	Trans	Protein
14.3 g/100g	7.2g/100g	g/100g	1.7 g/100g	5.5 g/100g	g/100g	2.9 g/100g

Nutritional results are based upon calculation only, not specific product testing, unless otherwise notified.

Physical

Absorption (Dist Water)	50 - 60
DEcmc	<2
Sieve Mesh 1mm	100% Passes
Bulk density	0.95 g/l
Colour Method: Cu Chlorophyllins	Value: Approx 10% Nanometre: 405
Organoleptic	Passes

Microbiological

TVC	1000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Enterobacteriaceae	0 cfu/g	max
E coli	0 cfu/g	max
Salmonella	Not Detected in 25g	max
Listeria	Not Detected in 25g	max
Aerobic Plate Count	1,000 cfu/g	max

Storage Dry, original packaging. Store away from heat and light sources.

Shelf life 9 Months on opening: 1 Months

Packaging UN Approved HDPE Drums

Handling Non hazardous food colour liquid

Food Grade colour additive E141 (ii) classed as N2 according to NATCOL Classification (Non - artificial Colour or nature derived colour). 'A colour that is derived from plant, animal, mineral or microbiological source through traditional processing and/or appropriate physical and chemical processing. The process does not modify the chemical nature of the chromophore of the colour, however intentionally renders the colouring principle more suitable for use in targeted food applications'.

Legal Notice

The information given in this publication is based on our current knowledge and experience, and may be used at your discretion and risk. It does not relieve you from carrying out your own precautions and tests. We do not assume any liability in connection with your product or its use. You must comply with all applicable laws and regulations, and observe all third party rights.

Specifications issued with prefix 'DEV' are in development, are subject to change and should not be relied upon for production or commercial purposes until verified by Plant-Ex Ingredients Ltd

CUSTOMER APPROVAL

Approved on behalf of (Customer Name)..... by position.....
Please sign date and return a scanned copy this spec to quality@plant-ex.com within 14 days after which time approval will be assumed

Plant-Ex Ingredients Ltd, Unit 5 The Polygon, Fourth Way, Avonmouth BS11 8DP
Company Registration Number : 6444123 VAT Registration Number : GB 926 3343 27
Tel 00 44 (0) 1179 828464 Email quality@plant-ex.com

Version no 12	Date 18/05/2020	Review Date 18/05/2023	Approved by D Tomei
---------------	-----------------	------------------------	---------------------